

Lee-Hoon Ho

List of Publications by Year in descending order

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1684188
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#	ARTICLE	IF	CITATIONS
1	Exploring the potential nutraceutical values of durian (<i>Durio zibethinus</i> L.) – An exotic tropical fruit. <i>Food Chemistry</i> , 2015, 168, 80-89.	8.2	82
2	Physico-chemical characteristics and sensory evaluation of wheat bread partially substituted with banana (<i>Musa acuminata</i> X <i>balbisiana</i> cv. Awak) pseudo-stem flour. <i>Food Chemistry</i> , 2013, 139, 532-539.	8.2	79
3	Chemical and functional properties of the native banana (<i>Musa acuminata</i> — <i>balbisiana</i> Colla cv. Awak) pseudo-stem and pseudo-stem tender core flours. <i>Food Chemistry</i> , 2011, 128, 748-753.	8.2	69
4	In vitro starch digestibility of bread with banana (<i>Musa acuminata</i> X <i>balbisiana</i> ABB cv. Awak) pseudo-stem flour and hydrocolloids. <i>Food Bioscience</i> , 2015, 12, 10-17.	4.4	27
5	Effect of watermelon rind powder on physicochemical, textural, and sensory properties of wet yellow noodles. <i>CYTA - Journal of Food</i> , 0, , 1-8.	1.9	19
6	Evaluation of Resistant Starch in Crackers Incorporated with Unpeeled and Peeled Pumpkin Flour. <i>American Journal of Food Technology</i> , 2011, 6, 1054-1060.	0.2	9
7	Nutritional compositions, physicochemical properties, and sensory attributes of green banana flour-based snack bar incorporated with konjac glucomannan. <i>Food Research</i> , 2022, 6, 128-138.	0.8	1